

Shiraz



TASTING NOTES

A deep ruby colour with a dense core, this structured wine has an attractive spectrum of flavours, from the first *rich impressions of black cherries* and ripe plums brushed by alluring floral notes, to integrated spicy clove and pepper nuances. Supporting oak spice on the finish enhances the primary fruit intensity.

AGING POTENTIAL

Best enjoyed within 5 years from vintage.

IN THE VINEYARD

The team got through the 2016 harvest without much difficulty. It had its challenges, but nothing that viticulturist Stephan Joubert and those at the cellar struggled with unduly. You can expect wines that are reliable and consistent.

IN THE CELLAR

All varieties and batches were crushed and fermented separately in small volumes to maximise varied expressions. Different parcels were blended after 12 months. Subtleties in vinification and origin, as well as judicious blending to amplify the best natural character of the components, add to the intrigue and complexity of the final blend.

FOOD MATCHES

Brampton Shiraz appreciates food such as grilled lamb burgers, oxtail, goulash, bredies and venison.

TECHNICAL INFORMATION

Vintage: 2016

Main variety: 100% Shiraz

Alcohol: 14 %

pH: 3.5

RS: 3.5 g/l

Acid: 5.8 g/l

Appellation: Stellenbosch



SHIRAZ 2015
SILVER



SHIRAZ 2015
SILVER 90



SHIRAZ 2015
SILVER



SHIRAZ 2015
SILVER



SHIRAZ 2015
SILVER